

Tinted Fluffy Frosting

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

*3 egg whites
1/2 cup water
red food coloring
2 1/4 cups sugar
2 teaspoons light corn syrup
1 1/2 teaspoons vanilla*

In the top of a double boiler, combine the egg whites, sugar, water and corn syrup, beating with a rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with the rotary beater. Cook for 10 minutes or until the frosting will stand in peaks.

Add coloring to the frosting to give a delicate pink shade. (Just a tiny speck of coloring on the end of a knife or a few drops of liquid coloring are enough.)

Remove from the boiling water. Add the vanilla and beat until thick enough to spread.

(Makes enough to cover the tops and sides of three nine-inch layers OR the tops and sides of two nine-inch layers with about one cup of extra frosting for special decorating.)

Per Serving (excluding unknown items): 1849 Calories; 0g Fat (0.0% calories from fat); 11g Protein; 463g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 189mg Sodium. Exchanges: 1 1/2 Lean Meat; 31 Other Carbohydrates.